



Montana
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THINK FOOD

School Nutrition Programs

Shipment 4

October 2011

BONUS DRIED FRUIT MIX

Recently the USDA offered some states the opportunity to purchase bonus dried fruit mix. Since some states did not accept their total allocation Montana was able to split a truckload with Wyoming and North Dakota. Montana's portion of this three-way split will be 500 cases. The dried fruit mix is scheduled to arrive in the Helena warehouse during the first half of January 2012 and will be shipped on Shipments 9 and 11 as space permits.

The OPI School Nutrition Programs, USDA Foods Order Form, is available for placing orders now through October 31, 2011, at: <https://data.opi.mt.gov/USDAFoods/Frmlogin.aspx>.

If you have questions regarding the dried fruit mix, the USDA Fact Sheet can be found by going to the following Web site and selecting Fruit and Nut Mix Dehydrated: http://www.fns.usda.gov/fdd/schfacts/allfacts_rpts_bytitle_veg-fruits.htm.

STAYING HEALTHY

The Montana Department of Health and Human Services has received several reports of increased absenteeism in schools due to children vomiting, diarrhea and nausea.

To date, at least one outbreak has been confirmed by laboratory tests as Norovirus. Following are some tips for helping to prevent the spread of Norovirus.

Do not prepare food while ill. It is recommended that food handlers and preparers with gastroenteritis not work until two or three days after feeling better. Food handlers who were recently sick can be given different duties that do not require the handling of food.

Practice proper hand hygiene. Wash your hands carefully with soap and water, especially after using the toilet and before preparing or handling food. Alcohol-based hand sanitizers (containing at least 62% ethanol) may be a helpful addition to hand washing, but should not be considered a substitute for washing with soap and water. For more information about hand hygiene, see **Handwashing: Clean Hands Save Lives** at: <http://www.cdc.gov/handwashing/>.



Take care in the kitchen. Carefully wash fruits and vegetables. Food items that might have become contaminated with Norovirus should be thrown out.

Clean and disinfect contaminated surfaces. After an episode of illness, such as vomiting or diarrhea, immediately clean, disinfect and rinse contaminated surfaces. Use a chlorine bleach solution with a concentration of 5-25 tablespoons of household bleach per gallon of water.



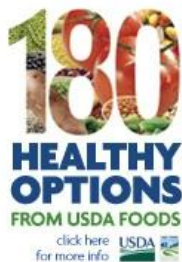
MORE BITES FOR YOUR BUCK\$

Is this my bid order? Are these commodities? When do I place orders? And where???

The OPI School Nutrition Programs has created **The More Bites For Your Buck\$** resource to help answer these questions. It is available on the OPI School Nutrition Programs Web site and is a comparative guide to ordering from both the USDA Foods Program and the OPI Cooperative Purchase Program.

WHY USDA FOODS?

In working to change the public's perceptions of USDA Foods the USDA has created the **USDA Foods: Healthy Choices for Our Schools** resource. The USDA offers over 180 Healthy Food choices to schools for their lunch programs. This resource is available



at: http://www.opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/USDA.html#gpm1_2.

It would make a great handout for parents as well as teachers and school administrators. For more information on USDA Foods resources to help plan healthy and tasty meals, visit: www.fns.usda.gov/USDAFoods.

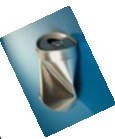
WINTER COOPERATIVE PURCHASE

The Cooperative Purchase Program Order form is available on line at: <https://data.opi.mt.gov/CooperativePurchase/g/Frmlogin.aspx>. The order form will be available through November 7, 2011.

If you have questions about ordering, contact Kennie by phone at (406) 444-4412, or by e-mail at kennie@mt.gov.

IS IT SAFE TO USE DENTED CANS?

Should all dented cans be destroyed? What should you do if you receive cans that are dented? The Food & Drug Administration offers the following tips regarding the use of dented cans:



- 1) Foods in cans that look swollen and/or are bulging should not be used.
- 2) Do not use foods from cans that are dented along the seams that run along the top or the side of the can.
- 3) Do not use foods from a can that is leaking or if there is rust along the seams.

For more food safety information go to: <http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm197835.htm>.

If any USDA Foods must be destroyed call the OPI Food Distribution office at (406) 444-4415 prior to destruction and a Commodity Loss form must also be completed and faxed to Food Distribution at (406) 444-2955. The form can be found at: http://www.opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/USDA.html#gpm1_3.

